Global Food Cultures: Hong Kong
Winter Intersession Study Abroad
January 2-15, 2012
http://steinhardt.nyu.edu/study_abroad/programs/food_cultures/

FOOD-GE 2251 - Global Food Cultures (4 Points) Offered through the Program in Food Studies.
MCC-GE 2351 - Global Food Cultures (4 Points) Offered through the Department of Media, Culture and Communication.

* In addition to students from the above two departments, this program has also attracted and enrolled students from across the university and among diverse academic backgrounds.
* For academic advisement, interested students are strongly encouraged to contact Jillian Sullivan (jillian.sullivan@nyu.edu; 212-992-9493), their adviser in Food Studies, or their specific program advisor about how this course may satisfy which of their degree requirements.
* For all matters relating to the application process and requirements and enrollment management, please contact Allison Yglesias, the manager of this program, at steinhardt.global@nyu.edu (with the words “2012 GFC” on your email’s Subject line) or call 212-992-9380 at NYU Steinhardt’s Office of Academic Initiatives and Global Programs.

Special Mention

Due to the inherent nature of this program, and with the exception of one scheduled vegetarian group lunch, all other scheduled group meals, which are meant to be an integral part of this program’s intercultural and culinary learning experience, will contain mixed ingredients (i.e., with meat and seafood in the big majority of the dishes). This program is designed for students who want to explore and enjoy meat, fish, and vegetable dishes of all kinds. Therefore, this program may not be suitable for people with severe food allergy or can’t or don’t eat food with such mixed ingredients. In addition, some of the (required) group field trips will involve the sights, sounds, and smells of all kinds of dried and fresh (or live) animals or fish. On some of these occasions, animals or fish may have been just freshly slaughtered or being slaughtered. All these are inherent in the academic and cultural content, as well as pedagogy of the program. Otherwise, interested students are also well-advised to receive official confirmation of their enrollment status in the program and consult the program’s director before purchasing their plane ticket(s).

Abridged Syllabus and Preliminary Schedule (see next page)
Abridged Syllabus and Preliminary Schedule

Course Description

“Global Food Cultures: Hong Kong” (or GFC in short) is an interdisciplinary and intercultural examination of human communication through food. This specific program focuses on Hong Kong’s unique and diverse food cultures within the larger contexts of Greater China and the Chinese diaspora around the world. Of specific interests are: the defining communicative characteristics of Chinese cuisine and diverse regional food cultures, foodways in Hong Kong as expressions of international and intercultural communication, culinary tourism, media representation of food in Hong Kong, local and globally hybridized dim sum cultures, food production and the rise of health consciousness and environmentalism in Hong Kong, the social role of “homeland” foodways in the Chinese diaspora, the globalization and cross-cultural diffusion of Chinese food, the globalization and hybridization of local food cultures, the localization and regionalization of imported cuisines in Hong Kong, Hong Kong café cultures, British high tea and the colonial legacy in Hong Kong, food writing, food waste and its cultural significance in Chinese society, the relationship among foodways, public policy, and urban development, public policy, etc.

Guided field trips and culinary explorations in Hong Kong will supplement supervised readings, classroom instructions, and individual research projects (see Special Mention above). In addition to scheduled group activities, students will have ample personal free time to conduct their project’s original field research and explore Hong Kong on their own.

Course Objectives – At the end of the program, students should be able to:

(1) Understand the nature of the local and hybrid food cultures in Hong Kong as forms of communication;
(2) Understand the social, cultural, historical, political and economic influences on Hong Kong’s food traditions, customs, and cultures in the larger context of globalization;
(3) Develop an international and intercultural perspective on understanding the dynamic relationships between Chinese and non-Chinese food cultures, including an international comparative understanding of the media representations of food; and
(4) Develop a working knowledge of conducting original field research overseas and further academic and professional development (e.g., a few program alums have published or sold part of their research from previous GFCs in various professional venues).

Requirements

1. Full and active participation in all course-related academic and group activities (35%).
2. A pre-trip Literature Review and Research Project Proposal paper (10%).
3. An in-country journal (5%)
4. An individual research project paper (50%)
5. Full residency (double occupancy) at the designated hotel with the rest of the group
6. While we respect individual rights and freedom, all program participants are required to observe local laws and customs in Hong Kong and, when applicable, field trip sites outside of Hong Kong, as well as international laws and customs during transits. Students are also expected to cooperate with, be courteous to, and be respectful of their instructors and fellow classmates in the program at all times. To ensure proper enrollment management, timely response from the students to instructions or communication from the program’s resident director and instructors, as well as staff members at the Office of Academic Initiatives and Global Program is also expected (and it will be duly appreciated).

**Readings**

We’ll use (a) Carole Counihan and Penny van Esterik’s *Food and culture: A reader* (2008, New York & London: Routledge) as GFC’s general theoretical and thematic reference and (b) Lynn M. Walters, Janet M. Cramer, & Carlinita P. Greene’s *Food as Communication/Communication as Food* (2011, New York: Peter Lang) for understanding a sample of case studies of food and culture from the point of human communication. Students are not required to read these two books in their entirety; instead, they are advised to read a selection of the essays therein that relate to their personal academic interest and the nature or focus of their intended research project on the trip.

In addition, a complimentary course packet of several required readings (articles) that relate specifically to food and cultures in Hong Kong will be provided. Students are expected to research additional readings and resources to help substantiate their final field research project (a major requirement of this course).

**Can I travel to Hong Kong or elsewhere in the region either before or after the program?**

Students enrolled in GFC may travel to Hong Kong and or elsewhere in the region either before and or after the program but they must make all travel arrangements before the trip. Interested students may inquire GFC’s director for advice and suggestions.

**Annotated Preliminary Class Schedule** [This preliminary schedule is subject to change without prior notice. An updated schedule will be provided shortly before the trip.]

* A number of orientation documents (e.g., a FAQs file, GFC’s full syllabus, forms) will be emailed to accepted students shortly after they confirm their enrollment commitment to the program. Students who are determined to apply for admission to this program are advised to act upon their application ASAP so they will receive these orientation materials to begin their preparation.
Rolling Application Deadlines: Application after the last announced deadline may be considered ONLY when seats are still available; please inquire.

You will find application-related info at this web page for GFC:

http://steinhardt.nyu.edu/study_abroad/programs/food_cultures

All 2012 Winter Intersession Study Abroad Programs will begin to accept applications for admission on August 20, 2011. The final application deadline is November 6, 2011. Applications will be accepted on a space-available basis thereafter. Three Information Sessions on the main campus of New York University on Washington Square have been scheduled, as follows:

Thursday, September 8, 12:00-1:30pm (Pless Hall, 3rd Floor Lounge)
Friday, September 30, 5:30-7:00pm (Pless Hall, 1st Floor Lounge)
Wednesday, October 19, 5:30-7:00pm (Pless Hall, 1st Floor Lounge)

Friday, November 18

5:30-6:00: Reception and general orientation for all 2012 Winter Intersession Study Abroad Programs. You will also meet GFC alums from previous years for the perspectives on their GFC experience. Reception venue on NYU campus TBA.

6:15-9:00pm (Conference Room, 5th Floor, Pless Hall)
This pre-trip class is GFC’s first of two pre-trip academic and travel-related logistical class meetings on campus. Main agenda: A discussion of theoretical concepts in food and cultures and globalization, as well as instructions for the pre-trip Literature Review and Research Project Proposal. Students meet in person to form the GFC learning community. (Out of State students will receive online instructions.)

November 19, 2010 - December 31, 2011
GFC’s online orientation. In addition to academic preparation, students acquire their travel documents (when applicable), purchase their plane ticket, and make required payments.

December (first week)
When applicable, apply for and acquire your travel visa or entry permit by the first week of December. See the Visa section on GFC’s web page for info on visa requirements.

Friday, December 9 (6:00-9:00pm; Conference Room, 5th Floor, Pless Hall)
Final pre-trip Research Seminar. Students present and discuss their individual project’s research plan. Final travel-related orientation. This is GFC’s second and last pre-trip class on campus. (Out of State students will receive online instructions.)

Friday, December 23 (by 12:00 noon E.S.T.)
Email submission deadline of the pre-trip Literature Review/Project Outline-Proposal paper.
Sunday, January 1
Students living in North America will depart from their outbound airport today for arrival by the end of Monday, January 2 (local date/time) at Hong Kong’s international airport (code: HKG).

Monday, January 2 (PM/EV)
Hotel check-in begins at 2:30pm. Students who arrive earlier today may check their baggage with the concierge on the hotel’s Ground Floor. Complimentary round-trip airport-hotel transits on January 2 and January 15, respectively, will be provided.

Tuesday, January 3
AM: A guided city tour with either a “Welcome to Hong Kong” dim sum breakfast or lunch (details TBA). Complimentary daily hot buffet breakfast will be served at the hotel (with the exception of a few off-hotel breakfasts for specific local culinary experiences at no extra cost to students).

PM (2:00-5:00pm): Culinary Tourism: The Local and Global Marketing and Promotion of Hong Kong Through Its Food Cultures. This is a special symposium co-sponsored by GFC, as well as the Department of Anthropology and the School of Hotel and Tourism Management at the Chinese University of Hong Kong (CUHK, in Shatin, New Territories). [You should be back in hotel or Mongkok by around 6:00pm.]

Wednesday, January 4 (9:00am-2:30pm)
Dried Seafood and Herbal Markets: A Case Study of Hong Kong’s Changing Foodways. Dr. Lum and an expert speaker at the Culinary Tourism symposium will lead you a Heritage Walking Tour of Sheung Wan, an “old town” neighborhood just west of Central on Hong Kong Island, where we’ll visit a number of traditional Chinese dried goods and medicine shops.

Thursday, January 5 (9:00am-3:00pm)
AM (8:00am-12:30pm): Hong Kong History and Food Cultures. Includes a field trip to the Hong Kong Museum of History with an on-site expert orientation by a local food historian.

Friday, January 6 (9:00am-2:30pm)
(Organic) Fish Farming, the Regionalization of Food Production, and the Rise of Health Consciousness and Environmentalism in Hong Kong. A guided field trip to a rural fish farm nearby China’s border with on-site expert orientation by guest speakers from the World Wide Fund and the Chinese University of Hong Kong (CUHK). A meal with fish fresh from the farm served. PM: Field Research + personal free time. [You should be back in the hotel by around 3:30-4:00pm-ish.]

Saturday, January 7: Personal free time* + Field Research

Sunday, January 8: Personal free time* + Field Research
Monday, January 9
A field trip to a special venue TBA. We may need to use today for a “rain day” for any learning module that has to be re-scheduled due to unforeseen local conditions (e.g., venue or speaker availability, adverse weather).

Tuesday, January 10
Food as Education and Cultural Communication in Chinese Society: The class embarks on a guided visit and a four-hour Chinese cooking class at the Chinese Cuisine Training Institute (CCTI), the Vocational Training Council, Hong Kong (on the southwestern side of HK Island). In addition to learning how to make two Southern Chinese dishes, you also will be treated to a banquet-style lunch. [You should be back in Central by around 3:30-4:00pm.]

Wednesday, January 11 (9:00am-4:00pm)
Religion and Vegetarianism in China. Cultural and research field trip to Po Lin Monastery and Tai-O Fishing Village on Lantau Island. A field trip with a vegetarian lunch served in the monastery. Local snacks offered in Tai-O Fishing Village (when available).

Thursday, January 12
AM: Traditional Wet Markets and Supermarkets (details TBA)
PM: Field Research + personal free time

Friday, January 13
Field Research Practicum (reserved for student’s field research, particularly when it involves interviewing on a weekday). Just in case: When necessary, we may use today as a rain day for any scheduled activity that has to be re-scheduled.

Saturday, January 14
AM/PM: Personal free time - Final Field Research and shopping
6:00-7:30pm: Farewell to Hong Kong dinner (venue TBA).
In the evening: Complete baggage packing before bedtime (whenever it may be).

Sunday, January 15
De-briefing (TBA) and personal free time in the morning. The field trip component of 2012 GFC concludes after the de-briefing. All program participants check out by noon; late check-out til 2:00pm may be available with advance request for the hotel’s consideration. Participants who depart from HKG today can arrive at a New York area airport (e.g., JFK or EWR) by the end of Sunday, January 15 (E.S.T.).

Friday, January 27 (7:15-9:15pm. Conference Room, 5th Floor, Pless Hall)
A post-trip class meeting to confirm the upcoming work for the successful completion of students’ final projects. (Out of State students will receive online instructions.)

Monday, January 16 - Friday, March 9
Students complete their project’s research and writing under the supervision of the instructor.
Friday, March 9 (by 12:00 noon E.S.T.)
Email submission deadline of the final research paper.

References and Online Research Resources

The students will be provided with an extensive references list and an online research resources web page at NYU’s Bobst’s Library that has been designed specifically for this program.

This document, which is meant only as a sample/reference schedule, is a revision of an earlier sample schedule dated August 3, 2011, and its content is subject to change or revision without prior notice.

* For initial academic advisement, please contact Jillian Sullivan at jillian.sullivan@nyu.edu or 212-992-9493.

* For all matters relating to the application process and requirements, as well as enrollment management, please contact Allison Yglesias, the manager of this program, at steinhardt.global@nyu.edu (with the words “2012 GFC” on your email’s Subject line) or call 212-992-9380 at NYU Steinhardt’s Office of Academic Initiatives and Global Programs.